

DINNERLY



Condiments Pack:

Stock Up On Tomato Paste, Mayo and BBQ Sauce!



2-5min



2 Servings

We're all about making life easier (and tastier!), so we've put together a few favourite pantry staples so you're never caught short again. What do you get? A starter pack of squeeze bottles of tomato paste, barbecue sauce and mayonnaise to use in all your favourite Dinnerly recipes. Simply add to your regular order!

WHAT WE SEND

- 400g tomato paste, 295ml whole-egg mayonnaise and 500ml barbecue sauce ^{3,6}

WHAT YOU NEED

- a sense of culinary adventure

TOOLS

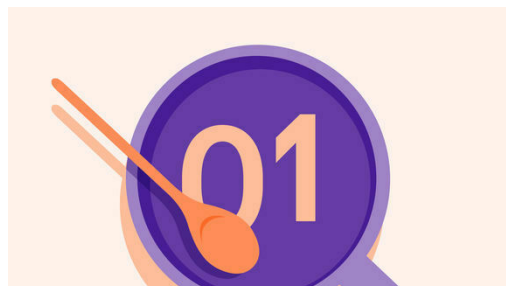
- just your pantry and fridge

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

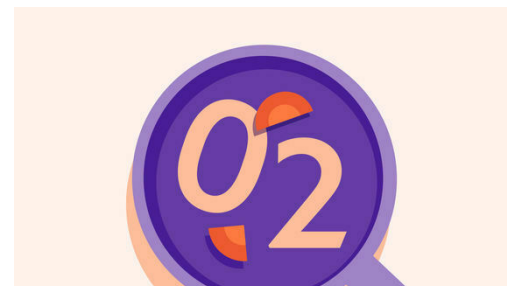
Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING



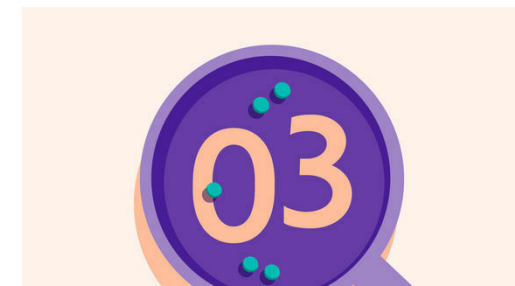
1. Tomato paste

This is your secret flavour weapon, your condiment queen, and no self-respecting pantry should be caught without it. This humble bottle of easy-squeezy tomato paste brings big bang for your buck. Just a spoonful of all that triple-concentrated tomato flavour will lift your stews, casseroles, risottos and pasta dishes from boring meh to fabulous yeah!



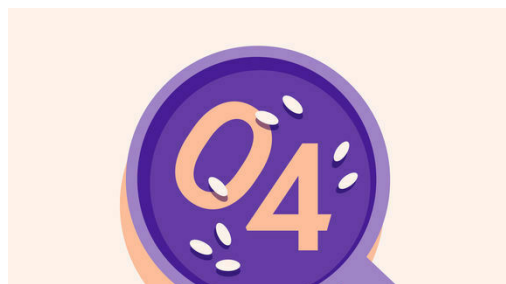
2. Mayonnaise

Slather it, smother it, drizzle it, spread it – if it's not loaded with mayonnaise, it's not worth eating, right? Thick, creamy and made with free-range eggs, this is seriously mayonnazing on potato wedges, burgers, pizzas and wraps, in potato salad and slaw – need we say more?



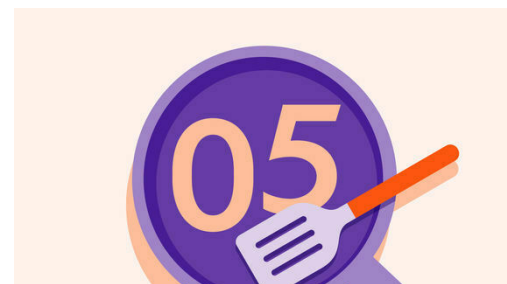
3. Barbecue sauce

It's tangy, fruity, smoky and a little bit sweet, and we can't imagine life without it! We love barbie sauce in meatballs and marinades, with sausages (of course!), as a base sauce for pizzas – and sometimes we sneak a spoon or two into spag bol for extra flavour oomph. Go big, bold and saucy – or go home!



4. Store them

Store your unopened bottles of tomato paste, mayonnaise and barbecue sauce in your pantry or a cool, dry place. Once you've cracked them open, move them to the fridge (the tomato paste and mayo are happy to stand on their heads).



5. Fast track to flavour

So, your pantry is stocked and you're ready to rock and roll. Use your condiments in your favourite Dinnerly recipes or for your own cooking adventures. And when the mayo monster or sauce gobbler in your house goes squeeze crazy and depletes your stash, just add another pantry staples pack to your regular order. Too easy!



6. Did you know?

Most people assume that mayonnaise was invented by the French, but the people from Mahon, a town on the Spanish island of Menorca, claim it came from there. French or Spanish, we don't mind, but whoever first thought that whisking eggs with olive oil and a pinch of salt would result in such a sublime creamy concoction was a pure genius!